

CASCINA GILLI



Dlicà

It's a sweet, meditative wine, with a high alcoholic content.

A few vine rows of malvasia that were not picked in time presented clusters whose berries were dried by the sun and consequently produced a higher alcohol wine. Thus this magnificent late harvest wine. Scents of wisteria and iris, typical of malvasia, complemented by wild berry preserves, dominate the nose, while the palate is warm and heady, velvet smooth and seductive, with a long-lingering finish.

Dlicà is the perfect sipped by itself at meal's end or as the accompaniment any sweet. Serve at 12-14°C.

PRODUCTION AREA:	Castelnuovo Don Bosco vineyards
GRAPE VARIETY:	100% Malvasia di Schierano
ALTITUDE AND EXPOSURE:	340 mt a.s.l. / south
SYSTEM OF CULTIVATION:	Guyot
SOIL TYPE:	Grey-blue clayey marl

PRODUCTION CHARACTERISTICS:

In the most favourable and dry vintage years part of the grapes are left in the vineyards until November, on the trimmed branch. The grapes are then picked and collected in a case for further withering. At the end of the year they are softly pressed.

After a long fermentation period, that stops naturally once it gets to 14°, the wine is left ripening for 14 months, partly in barriques and partly in steel barrels so to obtain the right balance.

The wine keeps evolving for at least six more months in the bottle.

ALCOHOL:	14,5% vol.
RESIDUAL SUGAR:	85 gr/lit
BOTTLE SIZE:	bordolese bottle, 500 ml
BOTTLE CAP:	natural cork

REFERENCES AND PRIZES::

Guida dei Vini Italiani - Luca Maroni, 2008

Guida Vini d'Italia - Gambero Rosso, 2008

Vini d'Italia - Guide dell'Espresso, 2007

Duemilavini - Associazione Italiana Sommeliers, 2007